8:Armstrong & Métraux E-4 (no date) 1948
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175 During the Colonial Period, the *Goajiro* were hostile toward the Span-
648 iards. After 1830, however, as a result of better treatment from the Whites, thanks in part to the efforts of Juan MacPherson, they become more friendly. Present authorities in the *Goajiro* region merely regulate frontier traffic.

797 The attempts by the Capuchin Fathers to alter their ways of life have
177 been unsuccessful. Except for the thin Catholic veneer, noticeable in baptismal rites and Spanish names, *Goajiro* social life seems to have been little affected by centuries of contact with Hispanic culture. Foreign influence is more apparent materially in iron implements, utensils, guns, textiles, and ornaments. All the domestic animals are of Spanish origin.

161 As a result of tuberculosis, smallpox, and venereal disease, the *Goajiro*
164 are gradually dying out, and the population estimates found in the literature have become smaller and smaller, the most recent indicating a scant 18,000.

PHYSICAL APPEARANCE

142 The *Goajiro* are usually described as aggressive and untrustworthy, of
[181] medium or small stature (cf. J. A. Mason, 1926, pp. 39, 52), copper colored, with jet-black hair, dark eyes rather obliquely set, a broad and blunt nose, and a large mouth (pl. 72, *bottom, right*). Within the tribes there are physical differences which seem to correspond with social status,
[565] the lower classes being smaller and more Indian in appearance, while those of higher rank are more often of a greater stature, with curlier hair and larger noses.

LANGUAGE

197 The *Goajiro* language belongs to the *Arawakan* family. There is, however, no good analysis of it. A grammar, "replete with errors" according to Simons, was published by Rafael Caledon in 1878. Various word lists have been published from time to time.

CULTURE

SUBSISTENCE ACTIVITIES

241 **Farming.**—The *Goajiro* have a poor opinion of agriculture, and only
[585] the poorer sibs practice it. The one fertile part of the peninsula is near Punta Espada. Here the land is well cultivated, and plantains, maguey, onions, coca, sugarcane, and grain are grown. Tobacco, bananas, maize, gourds, manioc, sweetpotatoes, millet, beans, and watermelons also are raised. Those who own cattle grow only small patches of quick-maturing corn for the purpose of making chicha beer.

● 22 **Hunting, fishing, and gathering.**—Hunting, fishing, and gathering occupy a minor place. Deer, armadillos, land tortoises, and rabbits are

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the chief game. The *Goajiro* who live near the coast sometimes catch fish (with hook and line), lobsters, mollusks, and crabs.

Cattle raising.—The *Goajiro* are primarily nomadic cattle raisers and, consequently, depend upon the water supply. In the rainy season they seek natural depressions, which they sometimes enlarge artificially, where the water may gather. In case of drought they wander toward the sea, where wells 30 to 40 feet (9 to 12 m.) deep are dug.

Besides cattle the *Goajiro* keep sheep, goats, horses (pl. 72, *bottom, left*), mules, pigs, and domestic fowls, which they take with them wherever they go. An estimate gives them 100,000 cattle, 200,000 sheep and goats, 20,000 horses and mules, and 30,000 donkeys. As cattle are a measure of wealth, the Indians are reluctant to kill them for food, but they utilize the milk or export the animals to Curaçao and Aruba in exchange for textiles and corn. Each tribe has its own cattle brand, and the annual round-up and branding is an occasion for great festivities. Horse races and other sports take place, and large quantities of food and drink are consumed.

Food preparation.—*Goajiro* diet consists almost entirely of meat and milk products. Goats and sheep are killed every day or two for meat, and the milk of the cows is made into butter and cheese. This diet is supplemented by yuca, cactus fruit, sugar, rice, and plantains, the last three obtained from Colombian and Venezuelan traders in exchange for skins. Meat that is not immediately consumed is suspended from tall poles, and skins are pegged to the ground and salted in preparation for sale. Butter is made by stirring the cream with a fluted stick in a calabash or wooden bucket. To make cheese, rennet is added to skimmed milk in a trough, and the curds are put in a primitive wooden cheese press, which is weighted with a heavy rock.

HOUSES AND VILLAGES

Although the *Goajiro* are of a common origin, they are divided into sibs ("castes" or "tribes"), each living within a rather limited area (Simons, 1885, p. 796). The sibs are split into local groups, which occupy extended villages or rancherías, each with 2 to 50 houses (ranchos) and 10 to 250 or more Indians. Houses are always within gunshot distance of one another and so disposed that surprise attacks would be difficult. If a village is at all permanent, a protective cactus hedge surrounds it.

Goajiro nomadism makes elaborate houses unnecessary. Dwellings are mere lean-tos, arbors, and temporary gabled roofs supported on poles. Thatch is made from the core of the cactus, split lengthwise. Rough tables, chairs with rawhide seats, and benches are often used. The hammock is always present. House walls are often lacking, but a corner of the hut may be closed off for a girl's puberty seclusion. When mi-